

In the Claims:

Please amend claim 27 as follows:

1-7. (Canceled.

8. (Withdrawn) An apparatus for making a plurality of pizza crusts, said apparatus comprising:

a mixer for combining ingredients into a dough;

a roller for rolling said dough into a sheet;

a folder for incorporating a layer of margarine into said sheet;

a first stretcher for rolling said sheet;

a first piler for layering said sheet to create a first layered sheet;

a second stretcher for rolling said first layered sheet;

a second piler for layering said first layered sheet to create a second layered sheet;

a third stretcher for rolling said second layered sheet;

cutters for dividing said second layered sheet into pieces;

a docker for puncturing holes in said pieces; and

at least one oven for baking said pieces.

9. (Withdrawn) A system for making a plurality of pizza crusts, said system comprising:

a mixer for combining ingredients into a dough;

a roller for rolling said dough into a sheet;

a folder for incorporating a layer of margarine into said sheet;

a first stretching means for rolling said sheet and said margarine together;

a first piling means for layering said sheet with said margarine to create a first layered sheet;

a second stretching means for rolling said first layered sheet;
a second piling means for layering said first layered sheet to create a second layered sheet; and
a third stretching means for rolling said second layered sheet;
said system cooperating to manipulate said dough into a plurality of pizza crusts having a
plurality of margarine layers distributed between layers of dough.

10. (Withdrawn) The system of claim 9 wherein said stretching means further comprises a series of rollers that are mounted for rotation over a conveyer.

11. (Withdrawn) The system of claim 10 wherein said dough further comprises approximately 60% flour, 1.25% margarine and 32% water.

12. (Previously Presented) A laminated crust dough comprising:

a multi-layered dough lamination incorporating a plurality of margarine layers distributed between layers of a proofed dough product, said lamination formed by forming the dough product into a sheet, extruding a margarine layer thereon, manipulating the sheet and margarine to produce a folded dough having a plurality of margarine layers distributed between layers of the dough product, and docking said folded dough to form a laminated crust dough having a plurality of puncture openings.

13. (Previously Presented) The laminated crust dough of claim 12 wherein said sheet and margarine are manipulated by folding said sheet over said margarine layer to form a fatted dough, stretching said fatted dough into a fatted sheet using a first stretching means including a series of rollers applied to said fatted dough, distributing said fatted sheet onto a conveyor using a first piling means to overlap said fatted sheet on said conveyor, and reforming said fatted sheet to a predetermined thickness.

14. Canceled.
15. (Previously Presented) The laminated crust dough of claim 12 wherein said crust is formed into pizza shapes and baked in an oven.
16. (Previously Presented) The laminated crust dough of claim 12 wherein said dough product further comprises approximately 60 percent flour, 1.25 percent margarine and 32 percent water.
17. (Previously Presented) A laminated crust dough pizza comprising
a plurality of layers including, margarine distributed between layers of dough formed by
proofing a dough sheet;
extruding a margarine layer onto said dough sheet;
folding said sheet over said margarine layer to form a fatted dough;
stretching said fatted dough into a fatted sheet using a first stretching means, said first stretching
means including a series of rollers applied to said fatted dough;
distributing said fatted sheet onto a conveyor using a first piling means to overlap said fatted
sheet on said conveyor;
reforming said fatted sheet to a predetermined thickness, wherein said folding, stretching,
distributing and reforming steps produce a folded dough having a plurality of margarine
layers distributed between layers of dough;
docking said folded dough to form a laminated crust dough; and
applying one or more pizza toppings to said laminated crust dough.
18. (Previously Presented) The crust dough pizza of claim 17 wherein the steps of reforming
said fatted sheet to a predetermined thickness further comprises:

stretching said fatted sheet using a second stretching means, said second stretching means

including a series of rollers;

distributing said fatted sheet onto a conveyor using a second piling means to overlap said fatted

sheet on said conveyor; and

rolling said fatted sheet to a predetermined thickness using a plurality of second rolling means.

19. (Previously Presented) The crust dough pizza of claim 17 wherein said first stretching means further comprises a series of rollers that are mounted for rotation over a conveyor.
20. (Previously Presented) The crust dough pizza of claim 17 wherein said dough layers further comprise approximately 60 percent flour, 1.25 percent margarine and 32 percent water.
21. (Previously Presented) The laminated crust dough of claim 12 wherein the margarine of said margarine layers is equal to 10% of the total weight of the dough.
22. (Previously Presented) The crust dough pizza of claim 17 wherein said margarine is equal to 10% of the total weight of the dough.
23. (Previously Presented) The crust dough pizza of claim 17 further including the step of baking said laminated crust dough before applying said pizza toppings.
24. (Canceled.)
25. (Previously Presented) The laminated crust of claim 27 wherein the margarine of said margarine layers is equal to 10% of the total weight of the dough.
26. (Previously Presented) The laminated crust of claim 27 wherein said dough layers further comprises approximately 60 percent flour, 1.25 percent margarine and 32 percent water.

27. (Currently Amended) A laminated crust comprising a plurality of layers including margarine distributed between layers of proofed dough to form a fatted ~~sheet~~ dough, said fatted ~~sheet~~ dough is docked and baked to produce the laminated crust.
28. (Previously Presented) The laminated crust of claim 27 wherein taste and texture of the laminated crust does not significantly degrade upon microwaving or freezing.